

A 1,4

(19)



JAPANESE PATENT OFFICE

PATENT ABSTRACTS OF JAPAN

(11) Publication number (Emperor's year): **61056055 A**

(43) Date of publication of application: **20 . 03 . 86**

(51) Int. Cl <b>A23L 1/221</b>	
(21) Application number: <b>59177508</b>	(71) Applicant: <b>MASHIKO CHIYOURI GIJUTSU KENKYUSHO:KK</b>
(22) Date of filing: <b>28 . 08 . 84</b>	(72) Inventor: <b>MASUKO CHUJO</b>

(54) **MILKY SEASONING**

(57) Abstract:

PURPOSE: To obtain milky seasoning not to coagulate during cooking, by adding a protective colloid substance to a milky substance such as milk, ceram, etc.

CONSTITUTION: A milky substance such as milk,

defatted milk, concentrated milk, cream, etc. containing an extract of a food ingredient selected from fish and shellfish, Crustacea, meat, vegetable, fruit, seed fruit, and spice is blended with about 0.1W6wt% protective colloid substance such as guar gum, carrageenan gum, corn starch, etc.

COPYRIGHT: (C)1986,JPO&Japio

48978